

2023

CELEBRATING
20 YEARS

@the Knoll

annual report highlights

180 volunteers in the garden

170 hands & hearts to build an Abenaki-style longhouse

14 paid program interns

7 winter term Knoll independent projects
(deliverables: pg. 5 of report)

100+ events hosted

400 lbs. of produce shared with the Nulhegan Food Security Project

8 local farms visited with the summer crew

1125 attendees at the Mid-autumn Harvest Festival

52 contributors to our collaborative anthology, *Growing with the Knoll*
(edited by Aria Bowden '23, published by New Perennials)

400 alumni return to the Knoll during June reunion

1500 lbs. of produce to HOPE

12 entries to our annual hot sauce competition (sponsored by knoll gochu peppers)

20 students at UVM Institute for Agroecology's AX Fellowship Exchange

600+ bellies fed by Knoll x Dolci collabs

16 hours pungmul drumming with Professor Shelby Kimmel

"My limited view of 'just a four-year stint in a small Vermont town' was replaced by a deep sense of belonging to my surroundings, an appreciation for the community at large, and a vested interest to see it thrive."

Aisha Thapaliya '25.5 (Knoll intern)

"Being a Knoll intern has been one of my favorite and most grounding experiences at Middlebury so far. As someone from an urban area who started college amidst the pandemic, I initially struggled to feel at home here in rural Vermont. My time spent at the Knoll allowed me to develop a healthy relationship with my sense of place. Beyond feeling at home, I was able to contribute to community-partner relationships, engage in collaborative learning, and deepen my understanding of the ecosystems that foster a sense of well-being in Middlebury's residents. I also got to interact with so many different types of people—a diverse group of college students, children, staff, professors, and pillars of the local community. Not only do I physically feel more at place, I feel more at home socially than I ever have before."

Olivia Kilborn '24 (Knoll intern)



all that the Knoll is, we are



Mission

The Middlebury College Knoll explores food as a medium to cultivate well-being in people, place, and the planet. We root our work in celebrating connection and dismantling oppression.

Course Partnerships

Architecture & The Environment
(HARC 0231)
Elementary Science Methods
(EDST 0306) with Cornwall 3rd Grade
Hydrogeology
(GEOL 0255)
Transforming Traditions
(FYSE 1055)
Natural Science & The Environment
(ENVS 0112)

Campus & Community Partners

Anderson Freeman Center Scott Center
ACORN Nulhegan Band of the Coosuk Abenaki
School of Abenaki New Perennials
HOPE Midd dining and retail services

Needs

01 Staffing

Securing permanent funds for existing staff member and increasing staffing

02 Infrastructure

Basic infrastructure development – parking, shade/shelter, water, toilets

03 Accessibility

Site development plans addressing accessibility goals in consultation with leaders in the field and AGDAI colleagues



Support the Knoll's growing body of work through our fundraising campaign:



www.go.middlebury.edu/knollgiving

grown & growing:

Swiss chard, kale, carrots (1), onions, garlic, shallots, winter squash, tomatoes (2), tomatillos (3), beans (*coco black, skunk (4), tiger's eye...*), lettuce, radish (*French, daikon (5), watermelon...*), sweet potatoes, scallions (6), kohlrabi, bok choy, green beans, collards, cutting broccoli, peas, basil (*Thai, cinnamon, tulsi*), asparagus, beets, perilla, sage, thyme, bronze fennel, chives, Chinese chives, a bunch of cutting flowers (*dahlia, sunflowers, strawflower, statice, marigold, calendula, nigella, gomphrena, peony, poppy (7), nicotiana, amaranth, celosia...*)

~ total 140+ annuals in addition to perennials ~

full program report: www.go.middlebury.edu/knollreports